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UNO'S PIZZERIA RECIPE

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Cheese/eggs

Amount	Measure	Ingredient	—
Preparation Method	——	——	

2 pk Yeast

2 c -Tepid water

1/2 c Salad oil

4 tb Olive oil

3 c Flour

1/2 c Cornmeal — I think this is -the secret

2 ts -salt — Frugal Gourmet does -not have salt in dough 2 1/2 c Flour

-Sauce

2 cn Plum tomatoes 28 ounce -drained — crushed; drained 1 Mozzarella — to taste 1 pn -salt — ground pepper 1 - garlic — chopped; to taste 1 Basil — fresh; chopped 1 Oregano — fresh; chopped 1 Meat — choice

1 Onion — etc; choice

1 Parmesan — to taste

1 Romano cheese — to taste Mix two packets of yeast in 2 cups of tepid water and let sit for ten minutes. Add 1/2 cup salad oil. Add Olive oil, 3 cups flour; cornmeal and salt. Knead for about ten minutes. Add 2-1/2 cups of additional flour.

Knead this for 15 minutes. Let dough rise to twice its size. Use blackened deep dish pizza pans. I'm not sure how you get 'em blackened - I cured mine with olive oil and then I just wipe them out when I'm done. They are kind of getting blackened looking with use. I

have two pans and make two pizzas at a time. I spread the pan with olive oil and sprinkle with cornmeal. Divide the dough in half. Spread and cover the bottom of the pan. Spread it up the sides. I then let it rise again in the pan. Cover pizza dough with sliced mozzarella. Drain and squash a 28 ounce can of plum tomatoes for each pizza. Drain off the excess fluid after squashing, and spread this over the cheese. Smidge of salt and ground pepper over the top.

Chopped garlic, fresh chopped basil and oregano. Add the filling of your choice (I use sliced onion and Italian Sausage). Top with a Parmesan/Romano Cheese mix. Bake in preheated oven at

475 degrees for 35-40 minutes.